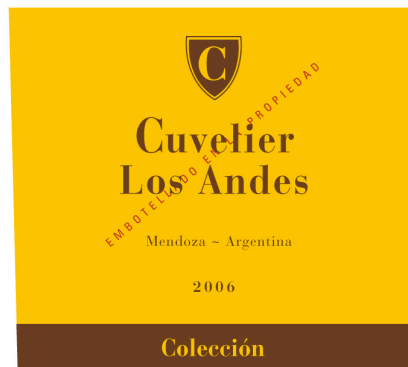


# Cuvelier Los Andes

Colección 2006



## LOCATION

Country : Argentina  
Province : Mendoza  
Region : Uco Valley, Vista Flores, Tunuyán

## VINEYARDS

**TOTAL AREA** : 65 hectares  
**AREA IN PRODUCTION** : 46 acres, subdivided into smaller parcels of 1 to 3 hectares.  
**ALTITUDE** : 1.000 meters above sea level.  
**PLANTATION DENSITY** : 5.500 plants per hectare in a supporting frame.  
**PERFORMANCE** : 5.000 to 6.000 kg. per hectare.  
**HARVEST** : manual in boxes of 12 kg.  
**VARIETAL COMPOSITION** : 60% Malbec, 10% Merlot, 20% Cabernet Sauvignon, 5% Syrah, 5 % Petit Verdot.

## PRODUCTION

**PRODUCTION** : 33.000 bottles.  
**FERMENTATION** : 7 to 10 days at 28 ° C in stainless steel tanks.  
**MACERATION** : Once the tanks are full, the grapes are put under cold maceration before alcoholic fermentation happens. The whole process of maceration takes from thirty to forty days.  
**MALOLACTIC FERMENTATION** : 100% (In the best wines that go to this assamblage, malolactic fermentation takes place in new barrels).  
**AGEING** : 60% in French oak barrels for 12 months (50% in new barrels). After a year of stacking bottles in a temperature-controlled.  
**POTENTIAL STORAGE** : 8 years in optimal conditions of conservation.  
**RECOMMENDATION** : Serve between 16 ° and 18 ° C.